

DINNERLY



Korean Beef Burgers with Pickled Cucumber and Sesame Fries



30 minutes



2 Servings

This fusion burger combines Korean flavours with comfort food indulgence. Pack flavour into beef mince with fermented chilli paste, for those who like heat, then team it with quick pickles and sesame-speckled fries.

WHAT WE SEND

- 1 potato
- 10g toasted sesame seeds ¹¹
- beef mince
- 30g Korean chilli paste ^{1,6}
- 1 Lebanese cucumber
- 2 white bread rolls ^{1,6}

WHAT YOU NEED

- 3 tsp vegetable oil
- 2 tsp white vinegar
- 1 tbs barbecue sauce
- 2 tbs mayonnaise ³

TOOLS

- 2 oven trays
- baking paper
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 985kcal, Fat 51.0g, Carbs 63.8g, Proteins 47.6g



1. Bake fries

Preheat the oven to 220C. Line an oven tray with baking paper. Peel the **potato** and cut into 1cm-thick fries. Put the fries on the lined tray, drizzle with **2 tsp vegetable oil** and scatter over **half the sesame seeds**. Season with **salt and pepper** and toss to coat. Bake on the lower oven shelf for 25 mins or until golden and tender.



2. Shape patties

Meanwhile, put the **beef mince** and **chilli paste** (see Make it yours) in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into 2 equal patties, slightly larger than the base of a bun.



3. Pickle cucumber

Thinly slice the **cucumber**. Put **2 tsp white vinegar** in a bowl, add the cucumber and toss to coat. Set aside to pickle, tossing occasionally, until needed.



4. Pan-fry patties

Heat **1 tsp vegetable oil** in a medium frypan over medium-high heat. Cook the **patties** for 3 mins each side. Brush with **1 tbs barbecue sauce** and cook for a further 1 min each side or until cooked through. Remove the pan from the heat. Meanwhile, cut the **rolls** in half. Put on an oven tray, cut side up, and bake on the upper shelf for 5 mins or until lightly toasted.



5. Serve up

Drain the **cucumber**, discarding the pickling liquid. Spread the **roll** bases and tops with **mayonnaise**. Layer the bases with the **pickled cucumber** and **beef patties**, then scatter with the **remaining sesame seeds**. Sandwich with the roll tops. Serve with the **fries** and enjoy!



6. Make it yours

We've suggested this amount of Korean chilli paste (known as gochujang) for flavour, but feel free to reduce to taste or leave some of the beef mince without it for those who prefer less heat.